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(71) Applicant: **KAO CORPORATION**

Chuo-ku, Tokyo (JP)

(72) Inventors:

• **Umeda, Tomoshige,**

c/o Kao Corp.,

Res. Lab.

Kashima-gun, Ibaragi (JP)

• **Katsuragi, Yoshihisa,**

c/o Kao Corp.,

Res. Lab.

Kashima-gun, Ibaragi (JP)

• **Otsuji, Kazuya,**

c/o Kao Corp.,

Res. Lab.

Kashima-gun, Ibaragi (JP)

(74) Representative:

Kindler, Matthias, Dr. Dipl.-Chem. et al

Hoffmann Eitle,

Patent- und Rechtsanwälte,

Arabellastrasse 4

81925 München (DE)

(54) Method of concentration of acidic phospholipid

(57) A method of the concentration of acidic phospholipids is disclosed, which comprises a first step wherein lecithin originating in a plant is treated with a solvent containing from 85 to 100 % by weight of a lower alcohol and then eliminating the solvent fraction containing said lower alcohol to thereby give a phospholipid mixture, and a second step wherein said phospholipid mixture is treated by using an aqueous solution containing 75 % by weight or less of ethanol.

In the method of the present invention, the water-soluble components contained in the phospholipid mixture obtained in the first step are efficiently removed in the second step. Thus a lipid mixture containing acidic phospholipids at a high concentration can be relatively easily obtained from the lecithin originating in a plant. This lipid mixture is useful as an emulsifier or a taste modifier.

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EUROPEAN SEARCH REPORT

Application Number
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DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int.Cl.6)
A	DATABASE WPI Section Ch. Week 9320 Derwent Publications Ltd., London, GB; Class B05, AN 93-164466 XP002072751 & JP 05 097 872 A (SHOKUHI SANGYO HIGH SEPARATION SYSTEM) * abstract *	1-3	A23J7/00
A	DATABASE WPI Section Ch. Week 9326 Derwent Publications Ltd., London, GB; Class B05, AN 93-208845 XP002072752 & JP 05 132 490 A (SNOW BRAND MILK PROD CO LTD) * abstract *	1	TECHNICAL FIELDS SEARCHED (Int.Cl.6) A23J C07F
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D,A	PATENT ABSTRACTS OF JAPAN vol. 015, no. 132 (C-0819), 29 March 1991 & JP 03 015342 A (NISSHIN OIL MILLS LTD:THE), 23 January 1991, * abstract *	1	
A	EP 0 631 787 A (KAO CORP) 4 January 1995 * page 4, line 13 - line 15 *	1	
The present search report has been drawn up for all claims			
Place of search THE HAGUE		Date of completion of the search 27 July 1998	Examiner DEKEIREL, M
CATEGORY OF CITED DOCUMENTS X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document	

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